



# The BIG STIR FESTIVAL

*Presented by*  
LES DAMES D'ESCOFFIER INTERNATIONAL  
COLORADO CHAPTER





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WELCOME TO  
*The* **BIG STIR**  
FESTIVAL

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Thank you for joining us in celebrating Colorado's female leaders in food, beverage, and hospitality. In the Big Stir Festival's second year, we are proud to showcase excellent tasting tables by our esteemed sponsors while honoring ten outstanding local women leaders. We hope you enjoy yourself, learn and taste something new, and plan on returning next year, when we do it all again!

The Big Stir Festival is the signature event of the Colorado chapter of Les Dames d'Escoffier International. Les Dames d'Escoffier is a 509(a)(2) designated non-profit philanthropic organization; the Colorado chapter is comprised of nearly 50 women from a range of food, beverage, and hospitality professions. Thanks to our generous festival sponsors, the Colorado chapter of Les Dames is able to grant \$5,500 in scholarships this year to aspiring female food-and-beverage professionals.

This year's festival includes 30 tasting tables, a Book Nook with book chats and book signings from some of the best in the industry, a Bottle Under Wraps table where every cash donation delivers a mystery, live music, and three educational seminars.

If you are interested in learning more about Les Dames d'Escoffier or joining this group of hard-working, dedicated women, please feel free to contact us directly via our emails below or at [lesdamescolorado.org](http://lesdamescolorado.org).

Thank you for your support and enjoy The Big Stir Festival!



**Megan Bucholz**  
The Big Stir Festival Co-Chair  
LDEI Colorado President  
[megan@localtabletours.com](mailto:megan@localtabletours.com)



**Lori Tieszen**  
The Big Stir Festival Co-Chair  
[lari.tieszen@gmail.com](mailto:lari.tieszen@gmail.com)

# The **BIG STIR** Schedule FESTIVAL

1:00 PM

**PRIVATE VIP LEADERSHIP AWARDS CEREMONY**

|

2:00 PM

**DOORS OPEN**

|

**TASTING TABLES**

Tivoli Turnhalle

## **BOOK NOOK**

Tivoli Tavern

(Across the hall from Turnhalle)

|

2:00 PM

Book Signing by Carol Fenster  
Ph.D., Gluten Free Pioneer

|

2:30 PM

Book Chat & Signing by Tanya Holland  
Award-Winning Chef, Author,  
& Restaurateur

|

3:30 PM

Book Chat & Signing by Holly Arnold Kinney  
Proprietress, The Fort &  
Executive Director, Tesoro Cultural Center

|

4:15 PM

Book Chat & Signing by Elizabeth Yarnell  
Keynote Speaker, Award-Winning Author,  
& National Health-Care Professional

## **SEMINARS**

Tivoli Multicultural Lounge

(Down the hall from Turnhalle)

|

2:15 PM

Cheesemaking (and Tasting) 101  
with Kate Johnson  
Founder of The Art of Cheese

|

3:15 PM

Crushin' It: A Seminar Celebrating Women  
Winemakers, with Carlin Karr & Clara Klein  
The Frasca Hospitality Group

|

4:15 PM

Organic Spirits from Seed to Glass,  
with Lance Coers  
Senior Regional Manager for  
Phillips Distilling Company

5:00 PM

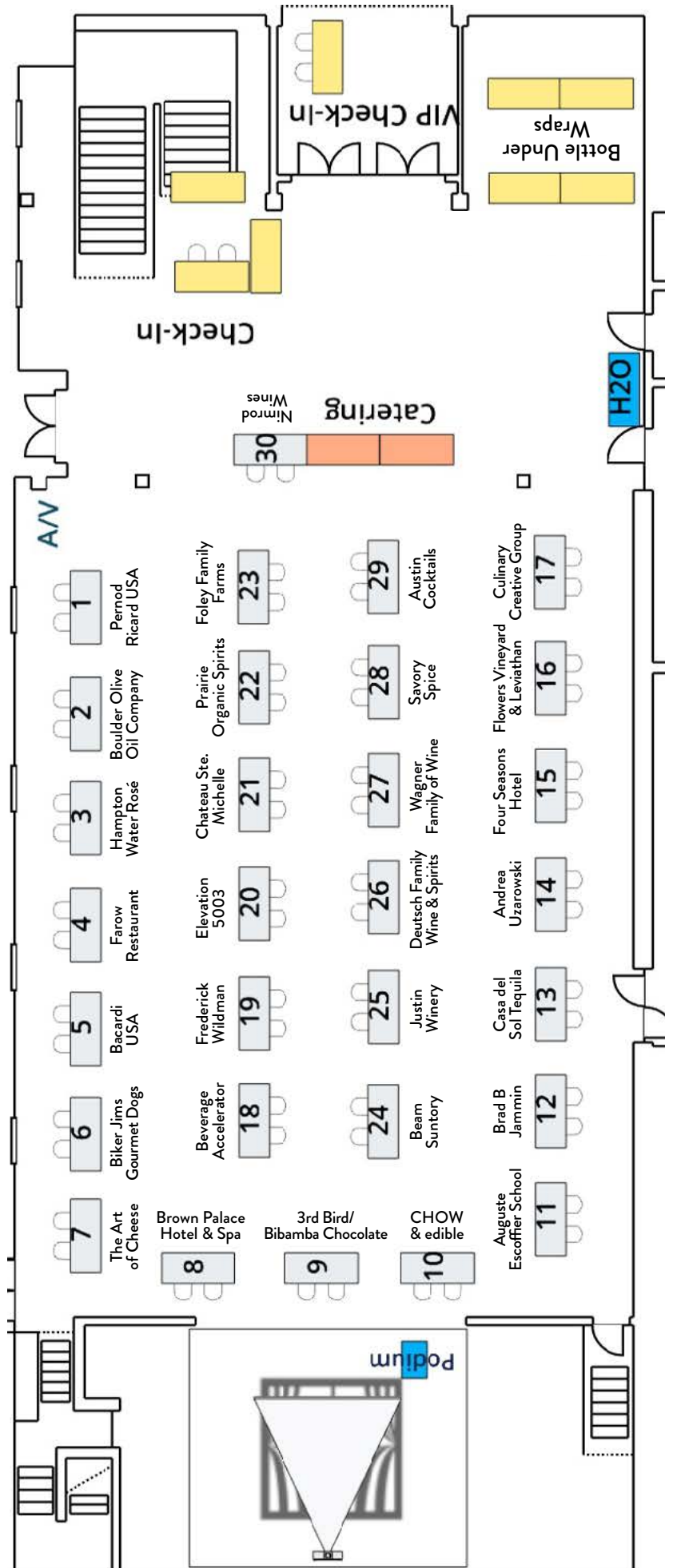
**FESTIVAL ENDS**

# EVENT LAYOUT

## TIVOLI TURNHALLE

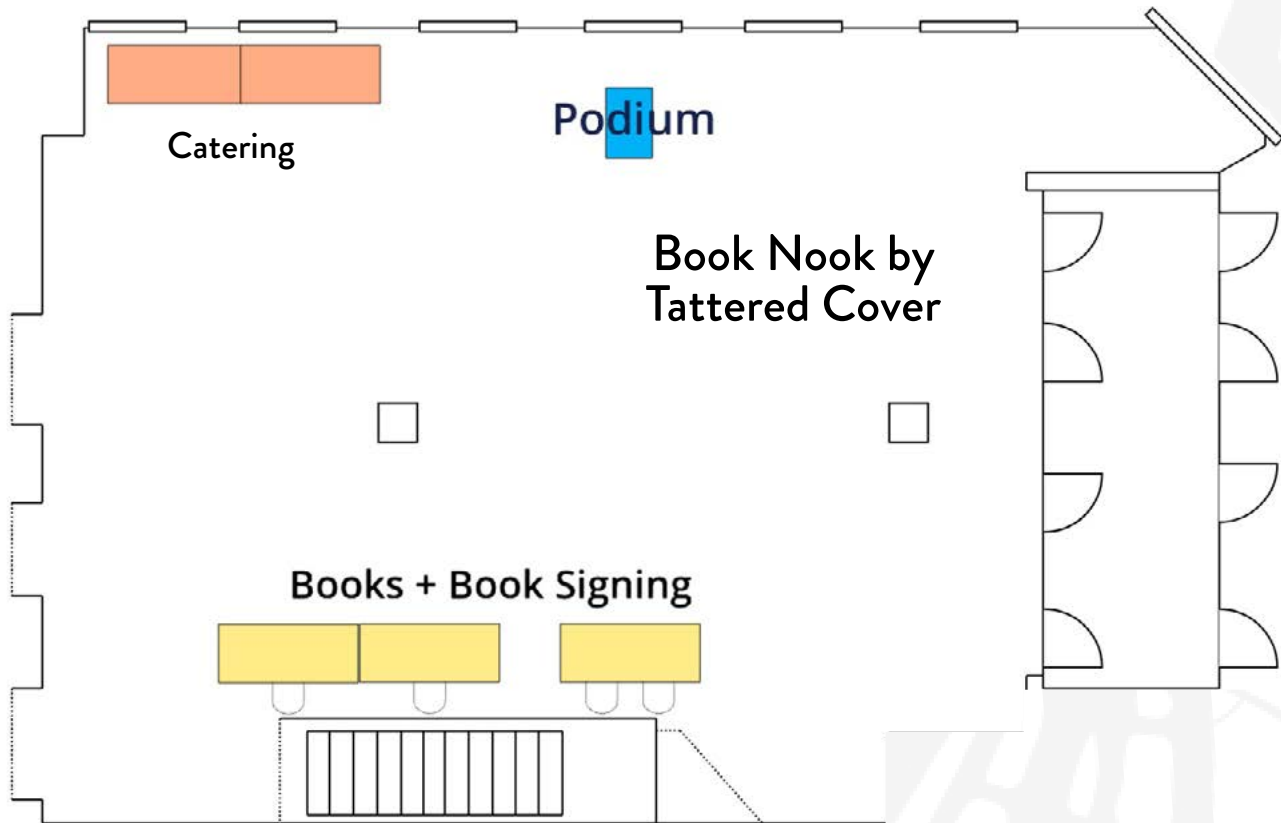
### TASTING TABLES:

1. Pernod Ricard USA
2. Boulder Olive Oil Company
3. Hampton Water Rosé
4. Farow Restaurant
5. Bacardi USA
6. Biker Jim's Gourmet Dogs
7. The Art of Cheese
8. Brown Palace Hotel & Spa
9. 3rd Bird Kombucha & Bibamba Artisan Chocolate
10. CHOW & edible
11. Auguste Escoffier School of Culinary Arts
12. Brad B Jammin
13. Casa del Sol Tequila
14. Andrea Uzarowski
15. Four Seasons Hotel
16. Flowers Vineyard & Leviathan
17. Culinary Creative Group
18. Beverage Accelerator
19. Frederick Wildman
20. Elevation 5003
21. Chaeau Ste. Michelle
22. Prairie Organic Spirits
23. Foley Family Farms
24. Beam Suntory
25. Justin Winery
26. Deutsch Family Wine & Spirits
27. Wagner Family of Wine
28. Savory Spice
29. Austin Cocktails
30. Nimrod Wines



# EVENT LAYOUT

## TIVOLI TAVERN

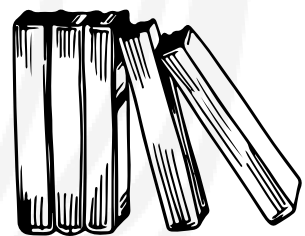


### BOOK NOOK:

CHECK OUT OUR BOOK CHATS AND BOOK SIGNINGS AT OUR BOOK NOOK SPONSORED BY THE TATTERED COVER BOOK STORE



SPONSORED BY:  
**Tattered Cover**  
Book Store



# Bottles

## Under Wraps

Donate

\$25

PER BOTTLE

\$40

FOR TWO BOTTLES



Help us support female culinary and hospitality students and get a bottle of booze.

What is under the cover is for you to find out, but we promise it's delicious.

[lesdamescolorado.org](http://lesdamescolorado.org)

LDEI CO is a 509(a)(2) designated charity - Tax ID 33-1071407  
All donations are tax deductible to the extent allowed by the IRS.

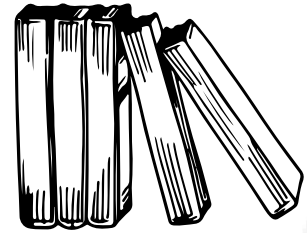
Once you donate you can select a bottle from the table.

It could be anything from a cellar selection from the Frasca wine team, a Napa Valley single-vineyard wine to a California dessert wine to a spicy tequila.

No peeking and no trade backs!



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# 2023 Book Nook



CAROL FENSTER

### 2:00PM: Book Signing with Carol Fenster, Ph.D.

Meet Carol Fenster, the author of 14 gluten-free cookbooks for people with celiac disease or non-celiac gluten sensitivity. Her cookbooks also provide innovative, delicious, vegan and vegetarian recipes. [www.carolfenstercooks.com](http://www.carolfenstercooks.com)



TANYA HOLLAND

### 2:30PM: Book Chat and Signing with Tanya Holland, Award-Winning Chef, Author, and Restaurateur

Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of Tanya Holland's California Soul, Brown Sugar Kitchen, and New Soul Cooking cookbooks. She is the Chef/Chair of The James Beard Foundation Awards, and her Oakland-based restaurant has received multiple Michelin Bib Gourmand awards. She is an in-demand public speaker who frequently leads the conversation on inclusion and equity in the hospitality industry. Holland holds a Bachelor of Arts degree in Russian Language and Literature from the University of Virginia, and a Grande Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland competed on the 15th season

of Top Chef on Bravo; was the host/soul-food expert on Food Network's Melting Pot, and has made numerous television appearances, including The Today Show, The Talk, CBS This Morning, Iron Chef, Master Chef, and Selena + Chef. Holland is a member of the prestigious Les Dames d'Escoffier Bay Area chapter and was honored by the City of Oakland when June 5, 2012, was declared "Tanya Holland Day;" a year later, she was awarded the Key to The City. Internationally, she served as a Culinary Diplomat for the US State Department in Kazakhstan and Mexico and taught classes in France for gastronomic travelers.



HOLLY ARNOLD KINNEY

### 3:30PM: Book Chat and Signing with Holly Arnold Kinney Proprietress, The Fort and Executive Director, Tesoro Cultural Center

Holly Arnold Kinney was raised at The Fort with her brother, Keith, and pet Canadian black bear, Sissy. Built in 1961 as an adobe replica of Bent's Old Fort (1833-1849) by her parents, Sam' I P. and Elizabeth Arnold, The Fort was originally commissioned as the family home. Later in the construction process, however, the Arnolds chose to open the lower level as a restaurant, specializing in "New Foods of the Old West." Active in the day-to-day management of the restaurant, Kinney has led The Fort into the 21st century with the addition of social media and digital marketing campaigns, as well as menu changes, including an extensive 130-bottle wine list which has received Wine Spectator's Award of Excellence consecutively for more than a decade. Passionate about cultural heritage and cuisine, Kinney remains loyal to The Fort's culinary roots and continues to utilize the 3,000-volume rare cookbook

and Western history library she inherited from her father to refine The Fort's menu.

The interest that Kinney developed in history at a young age inspired her to create The Tesoro Cultural Center in 1999, a 501(c)(3) nonprofit organization committed to protecting and making available to the community the artistic treasures and history of the Southwest. In 2009, Kinney formed a publishing company, the Fur Trade Press, LLC, and in the fall of 2010, published an award-winning cookbook, *Shinin' Times at The Fort... Stories, Recipes and Celebrations at the Colorado Landmark Restaurant*, which was nominated as a finalist in the Colorado Humanities Book of the Year Award. She launched her second cookbook, *The Fort Restaurant Cookbook: New Foods of the Old West from the Landmark Colorado Restaurant*, in 2021.



ELIZABETH YARNELL

### 4:15PM: Book Chat and Signing with Elizabeth Yarnell

Keynote Speaker, Award-Winning Author, National Healthcare Professional, TED Speaker, Blogger and Patented Inventor

Meet Elizabeth Yarnell, traditional naturopath, award-winning author and patented inventor of "Glorious One-Pot Meals: A Revolutionary New Quick and Healthy Approach to Dutch Oven Cooking." Empower yourself to reclaim your health naturally through easy, nutritious, and delicious dinners any night of the week with this new twist on cooking one-pot meals.





# EDUCATIONAL SEMINARS

Tivoli Multicultural Lounge, down the hall from Turnhalle

## Cheesemaking (and Tasting) 101 | 2:15PM



**KATE JOHNSON**

Founder and Lead Instructor, The Art of Cheese

Kate Johnson, founder and lead instructor of The Art of Cheese in Longmont, Colorado, and author of *Tiny Goat, Big Cheese*, will lead a tasty, educational cheesemaking and cheese-tasting seminar. This class is an upbeat culinary adventure that dives into how cheese is made and what makes one cheese different from another.

You'll learn:

- The basic art and science behind making cheese
- The simple ingredients required and where to find them
- All about milk, the fundamental building block of cheese
- How to make a simple artisan cheese at home
- What makes that bloomy rind on your favorite wedge of Brie?
- How do those blue veins get into blue cheese?
- And much more!

Each participant will receive a small cheese plate to sample during the presentation, along with a recipe or two so you can make cheese at home.

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## Crushin' It: A Seminar Celebrating Women Winemakers | 3:15PM



**CARLIN KARR AND CLARA KLEIN**

Frasca Hospitality Group

Two of Denver's most accomplished female sommeliers, Carlin Karr and Clara Klein of Frasca Hospitality Group, will share how women have played a significant role in shaping the world of wine as we know it. They'll guide you through a tasting of some of their favorite female-made wines, sharing insights into the winemaking process and the stories behind each bottle. You'll leave with a newfound appreciation for the complexity and beauty of wine, as well as the important role that women play in its creation.

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## Organic Spirits from Seed to Glass | 4:15PM



**LANCE COERS**

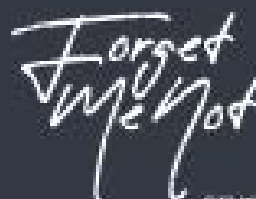
Senior Regional Manager, Phillips Distilling Company

Join Lance Coers, Senior Regional Manager for Phillips Distilling Company, for a fun and informative seminar on the creation of Prairie Organic Spirits vodka, all the way from the farms to the glass. You'll learn from Lance, who has worked in the industry for almost three decades, all about the complexities of the spirits business and the way organic spirits are produced, as well as taste some organic spirits and a cocktail.



**From the 155 women that make up the Culinary Creative Group- We're so glad you could join us at the Big Stir!**

**The  
CULINARY  
CREATIVE  
GROUP**



# 2023 AWARD WINNERS

## Agriculture Leader



**BEVERLY GRANT**  
Founder, Mo' Betta Green MarketPlace



Beverly Grant is a life-long Denverite and serial entrepreneur. Beverly's entrepreneurship includes founding the Mo' Betta Green MarketPlace in 2010, Seeds of Power Unity Farm in 2015, and co-founding Satya Yoga Cooperative in 2018. She is a mother, urban farmer, advocate, influencer, educator, public-radio show host, and member of the Public Health for Public Safety Leadership Team, the Board of Directors for All In Denver, and the Denver Urban Gardens Advisory Council.

## Alcohol Beverage Leader



**BESTY LAY**  
Co-Founder Lady Justice Brewing



**LADY JUSTICE**  
great beer. better world

Betsy Lay is the co-founder and owner of the social enterprise Lady Justice Brewing in Aurora, CO. She began her career working in education-based non-profits, including serving two terms as an AmeriCorps VISTA, where she met Kate Power and Jen Cuesta. Together in 2014, the three friends founded the philanthropic Lady Justice Brewing Company. She holds a certificate from the Siebel Institute of Technology's Concise Course in Brewing Technology and also earned a Master in Theological Studies from Perkins School of Theology at Southern Methodist University. In her time off from the brewery, Betsy can be found with a good whiskey, a good book, and a good dog.

# DISCOVER THE UNDISCOVERED

SIP AND EXPLORE TRUE, AUTHENTIC FLAVOR



# 2023 AWARD WINNERS

## Bakery Leader



### KRISTY GREENWOOD BORTZ Chef/Co-Owner, Victory Love + Cookies



Kristy Greenwood Bortz discovered her love of food at a very young age, first in her grandmother's kitchen and later, exploring bakeries during her teenage years as the daughter of parents working for the US Embassy in West Germany. When it was time to return to the States for college, Kristy chose CU Boulder, and although she studied psychology, she dreamed of food, doodling food ideas in the margins of her notebooks. When her college degree failed to lead her in the direction of her dreams, she began working in kitchens in the Denver area, eventually landing at The Denver Bread Co. After ten hard, satisfying years of working the 3AM shift as a bread baker, Kristy was diagnosed with breast cancer. Her diagnosis required more than a year of down time for treatment and recovery; During the year Kristy went through treatment and recovery, she began to envision Victory Love + Cookies, the cookie bakery that she would open in 2008. It is a beloved Denver spot, serving up community and delicious cookies.

## Bar Leader PRESENTED BY: PERNOD RICARD USA



### KRISTY WYGMANS Co-Owner, Pour Brothers Community Tavern

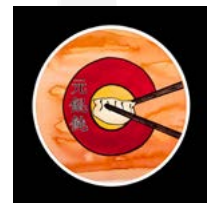


A proud graduate of Michigan State University, Kristy Wygmans has owned a handmade greeting-card company, a marketing agency, a musical-instrument shop, and now a tavern! Kristy also plans, consults, and helps develop creative community experiences for The Place Setting Company. She is a graduate of Leadership Fort Collins, Leadership Northern Colorado, and was a 2022 BizWest Notable Woman in Hospitality. Storytelling and community are her passions, and both come together through Pour Brothers Community Tavern, a James Beard Foundation grant recipient. Pour Brothers has raised over \$140,000 for area nonprofits and prides itself on being a bar with a heart. Kristy is at her best when helping others, loves supporting her daughter playing volleyball, and snuggling with her crazy dog, Grace.

## Chef Leader



### PENELOPE WONG Executive Chef/Owner, Yuan Wonton



Penelope grew up amongst restaurateurs, with her family owning and operating restaurants across Denver for over 25 years; Penelope grew up in their kitchens. She learned Chinese and Thai cuisines from her mother, father, grandfather, and aunts, in addition to home-kitchen learning from her grandmother. By the age of 16, Penelope was skilled enough to run the family's restaurant kitchen on her own, and after pursuing a degree in psychology, Penelope spent the first half of her career as executive chef of a private golf and country club in Cherry Hills Village, where she fused contemporary American cuisine with influences from her Chinese/Thai heritage. As the youngest and first female executive chef in the club's 30-year history, Penelope played an influential role in the club's multi-million dollar renovation and orchestrated a 100% growth in food and beverage sales. In summer 2019, husband Rob Jenks and Penelope launched their now-award-winning Yuan Wonton food truck into the Denver market. Penelope uses her business an outlet to share dishes resonating from childhood memories, and Yuan Wonton has become a well-known entity for sharing food from the heart, and bridging communities and generations through food.

# 2023 AWARD WINNERS

## Community Leader



### THE WOMEN OF COMAL HERITAGE FOOD INCUBATOR

Launched by Focus Points Family Resource Center in 2016, this purposeful restaurant was formed in direct response to the community-identified need for economic opportunity in the face of gentrification. Since Comal opened its doors, the training program has served 24 participants and helped launch four businesses. The multi-purpose kitchen incubator includes 18 to 24 months in a training program, during which cohorts of resourceful, talented women from the Elyria-Swansea neighborhood in Denver work in the Comal restaurant learning on-the-job skills, testing their heritage recipes, and growing a restaurant-owner mindset. Everything on the Comal menu is made from scratch, reflecting the culinary heritage of each female entrepreneur. Graduates go on to open their own businesses, from catering to popular food trucks.

## Food Manufacturing Leader



**Bibamba**  
ARTISAN SINGLE ORIGIN CHOCOLATE



### MARA TRAGER TCHEUNOU Co-Founder, Bibamba Artisan Chocolate

Mara Trager Tcheunou, co-founder of Bibamba Artisan Chocolate, is a born entrepreneur who has always been taken with food creation. She worked in food co-operatives and bakeries throughout college and learned restaurant management right after earning a bachelor's degree in Art History and a master's in Counseling Psychology; both fields of study get integrated into the work she does building a sustainable premium chocolate brand, founded and run with husband Patrick Tcheunou, a Cameroon native. Renowned and beloved Bibamba is sold at more than 50 Denver-area retail locations.

## Food Retail Leader



### MICHELLE LASNIER Founder, Ruby's Market

After an education at Georgetown University and the University of Denver and twenty-plus years of experience in global event management, Michelle created R Bazaar in 2016. The multi-cultural artisan food and art incubator and market celebrates local and global artisans and chefs. Michelle is a passionate refugee advocate, event planner, and world traveler, and she leads the organization and its store operations, including outreach to new artisans, pop-up events, catering, and their refugee supply pantry. The name Ruby's refers to the birthstone of Michelle's grandmother – Ava, or VãVa in Portuguese-- who was an immigrant, a go-getter, and the person Michelle went to first with all of her wild ideas. Ruby's manages donations and support for more than 40 refugee families in the Denver area.

# 2023 AWARD WINNERS

## Hospitality Leader



**CINDHURA REDDY**  
Co-Owner, Spuntino



Chef Cindhura Reddy fell in love with food while cooking alongside her Indian-born parents. She attended culinary school and began her career in Philadelphia at Mike Solomonov's renowned Zahav restaurant. Cindhura worked her way up through a diverse set of kitchens as both pastry and sous chef at Solomonov's other concepts. In 2014 with husband and general manager Elliot Srathmann, she bought Spuntino restaurant in Denver's Highland neighborhood, where she is recognized and acclaimed for Spuntino's unique, personal, refined Italian and Indian cuisine, as well as for their commitment to their wonderful staff and community. Spuntino survived the COVID-19 crisis without a single layoff or closure and with an invigorated commitment to charitable giving in their own community and abroad. The restaurant has held spots on Westword's "Best Of" lists, including "Best Italian," "Best Restaurant on 32nd Ave," and "Best Wine List," and inclusion in 5280 magazine's "25 Top Restaurants" list in 2019, 2021, and 2022. Cindhura has also been recognized by the James Beard Foundation with four semi-finalist nominations in 2020, 2022, and 2023 in "Best Chef, Mountain" and "Outstanding Hospitality" categories.

## Non-Alcohol Beverage Leader



**SARA LEMMON**  
Founder, 3rd Bird Kombucha



Sara Lemmon is a mother, teacher, and entrepreneur with a passion for making the world a better and tastier place. Sara's inspiration for starting 3rd Bird is her incredible son, Silas, an autistic individual with gastrointestinal and sensory-processing issues. He inspired Sara to learn about the connection between the gut and brain, and, with her background in science, she began brewing kombucha to support Silas' health. Now, through 3rd Bird, Sara continues to use her passion for wellness and community to make a difference. A portion of all of the business' proceeds goes towards organizations working to enhance and promote inclusiveness, based on Sara's belief in the importance of building strong and connected communities.

# PRESENTING SPONSOR

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THE CULINARY CREATIVE GROUP  
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Culinary Creative has developed several critically acclaimed restaurants in Denver, Aspen, CO, and New Orleans under their own umbrella or through strategic partnerships. Their restaurants are known for their signature hospitality and commitment to exceptional service, using local, seasonal ingredients and innovative designs. In addition to continuing to create their own restaurant concepts, they offer their expertise in conceptual design, menu development, and financial and operational management to restaurants across the country.

# GOLD SPONSOR



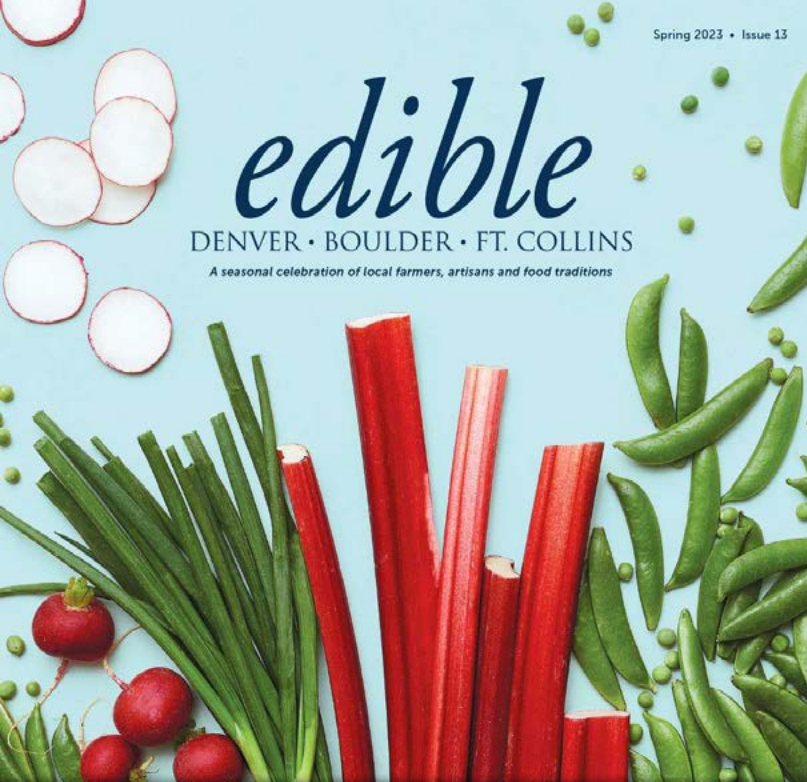
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SUNDAY  
VINYL  
FOOD | WINE | VINYL

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Spring 2023 • Issue 13

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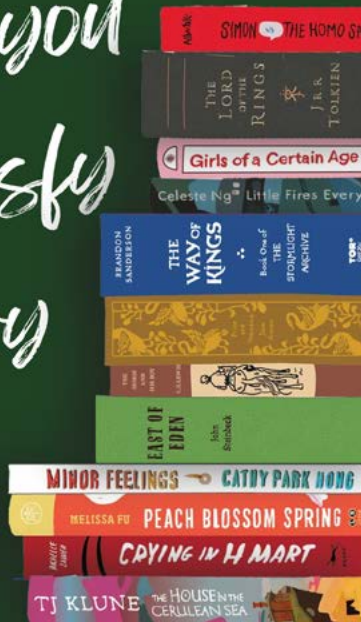


Tasting Tables #29

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17

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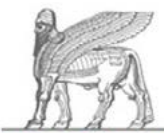
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Tasting Table #30

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*sip*  
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# PREMIUM TABLES

ANDREA USAROWSKI OF  
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TBL#14

BOULDER OLIVE OIL COMPANY  
TBL#2

CHATEAU STE. MICHELLE  
TBL#21

FAROW RESTAURANT  
TBL#4

FOUR SEASONS HOTEL DENVER  
TBL#15

HAMPTON WATER ROSÉ  
TBL#3

BEAM SUNTORY  
TBL#24

SAVORY SPICE  
TBL#28

WAGNER FAMILY OF WINES  
TBL#27

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LEE CLAYTON ROPER

# The 22nd Annual Indian Market & Powwow



## American Indian Art, Culture & Dance!

Saturday & Sunday, June 3 & 4, 2023  
10:00 a.m. to 4:00 p.m., Both Days

Award-winning American Indian Artists will sell and demonstrate their art in a juried show. Intertribal Contest Powwow returns both days! Plus, see the honoring of a veteran, & educational programs. Food concessions both days!



### Fun for the Whole Family, Held At The Fort

19192 Hwy 8, Morrison, Colorado (SW Denver in Red Rocks Territory)

Adults \$15, Children 7-12 \$10, 6 and under FREE! Parking is FREE.

For more information and a complete list of attending artists, visit [www.TesoroCulturalCenter.org](http://www.TesoroCulturalCenter.org) or call 303.839.1671



### AGRICULTURE LEADER

Beverly Grant, Founder -  
Mo' Betta Green MarketPlace

### ALCOHOL BEVERAGE LEADER

Betsy Lay, Co-Founder - Lady Justice Brewing

### BAKERY LEADER

Kristy Greenwood Bortz, Chef/Co-Owner -  
Victory Love + Cookies

### BAR LEADER

Kristy Wygmans, Co-Owner -  
Pour Brothers Community Tavern

### CHEF LEADER

Penelope Wong, Executive Chef/Owner -  
Yuan Wonton

### COMMUNITY LEADER

The Women of Comal Heritage Food Incubator

### FOOD MANUFACTURING LEADER

Mara Trager Tcheunou, Co-Founder -  
Bibamba Artisan Chocolate

### FOOD RETAIL LEADER

Michelle Lasnier, Founder - Ruby's Market

### HOSPITALITY LEADER

Cindhura Reddy, Co-Owner - Spuntino

### NON-ALCOHOL BEVERAGE LEADER

Sara Lemmon, Founder - 3rd Bird Kombuc



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# EVENT PERFORMER



**LAUREN JOY**  
Phantom Phare



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Foley Family Wines has an incredibly unique and diverse portfolio of wineries. While all live up to the FFW standards of quality, they each have their own individual identity, style, and distinctive personality

**VISIT TABLE #18 TO TASTE OUR WINE**

## **Cheesemaking Classes**



- **In Person**
- **On-the-Farm**
- **On Demand**
- **Certification**

Longmont, Colorado

[www.TheArtofCheese.com](http://www.TheArtofCheese.com)





Les Dames d'Escoffier®

INTERNATIONAL

Colorado Chapter

[www.thebigstirfestival.com](http://www.thebigstirfestival.com)

Les Dame d'Escoffier International is a philanthropic organization of women leaders in the fields of food, fine beverage, and hospitality. The Colorado Chapter of Les Dames d'Escoffier was formalized in September of 2023 and, today, includes nearly 50 women leaders in the food, beverage, and hospitality fields.

